



STARTERS

FRIED GREEN TOMATOES	Flash-fried, topped with applewood-smoked bacon and feta cheese, drizzled with spicy ranch.....	15
POTATO WEDGES (GF)	Topped with Monterey Jack-cheddar, applewood-smoked bacon and green onions, served with housemade ranch and sour cream	15
SPINACH & ARTICHOKE DIP	Served with warm flash-fried pita chips and St. Louis-style cheese.....	16
BAKED BRIE	With honey, pecans and cranberries, served with crostini	17
SMOKED WINGS (GF)	Flash-fried and chargrilled, tossed in our housemade wing sauce, served with celery and bleu cheese or housemade ranch	18
CALAMARI	Fried calamari served with house marinara sauce	18
MUSSELS (GF)	One lb. of mussels in delicate white wine, fennel, tomato and garlic broth, served with garlic bread	22
AHI TUNA*	Seared rare, coated with black sesame seeds, served with Asian slaw and drizzled with balsamic glaze	22
CRAB CAKES	With Asian slaw, topped with Old Bay rémoulade	25
HOUSE SALAD (GF)	Mixed greens, Provel cheese, croutons, diced cucumbers and tomatoes, topped with an onion ring	8
SUMMIT CAESAR (GF)	Crisp romaine lettuce, parmesan cheese and croutons tossed in creamy Caesar dressing	8

SOUPS & ENTRÉE SALADS

STEAK & FRENCH ONION SOUP	Our twist on a classic with tender steak and croutons, topped with melted Swiss	cup 6 bowl 8
SOUP OF THE DAY	Ask your server for details on today’s soup selection.....	cup 6 bowl 8
4S GRILLER (GF)	Mixed greens, Monterey Jack-cheddar, tomato and applewood-smoked bacon, topped with chicken.....	18
sub salmon* or steak*...5		
COBB SALAD (GF)	Mixed greens, applewood-smoked bacon, bleu cheese, avocado, egg and tomatoes, topped with your choice of chicken or shrimp	20

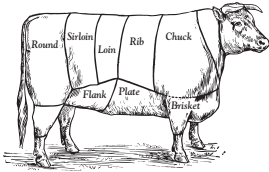
SALAD DRESSINGS

Housemade Raspberry Vinaigrette | Housemade Bleu Cheese (GF) | Housemade Ranch (GF) | Caesar | Honey Mustard
French | Thousand Island | Housemade Mayfair (GF) | Italian | Light Ranch

SEAFOOD

FISH & CHIPS	Battered cod served with fries, slaw and tartar sauce.....	19
PARMESAN-CRUSTED TILAPIA	Served with rice pilaf and seasonal vegetables.....	21
FRIED SHRIMP	Breaded shrimp with cocktail sauce, coleslaw and fries.....	23
FISH & SHRIMP TACOS	Grilled and blackened, topped with mango pico de gallo, lettuce and avocado, served with chili-lime fries and spicy ranch	24
COCONUT SHRIMP	Flash-fried golden brown, served with horseradish orange marmalade, seasonal vegetables and a side	26
SHRIMP TORTELLINI	Tortellini tossed with shrimp and broccoli in creamy Alfredo sauce	25
ATLANTIC SALMON* (GF)	Pan-seared, finished with spicy plum sauce, served with seasonal vegetables and rice pilaf.....	32
MAHI-MAHI (GF)	Pan-seared, brushed with teriyaki sauce and topped with mango salsa, served with seasonal vegetables and rice pilaf.....	33

Mahi-mahi and Atlantic salmon can be enjoyed blackened or with white wine & lemon butter sauce



STEAKS

Steaks are finished with our housemade rosemary butter and served with your choice of side and house salad.
All of our steaks are hand-cut for our guests by our trained culinary team to ensure excellent quality.
Ask for our house sauce - tarragon béarnaise | gamberetti-style 7

SIRLOIN* (GF)	6oz. 22 8oz. 24	RIBEYE* (GF)	12oz. 44 14oz. 49
FILET MIGNON* (GF)	7oz. 38 9oz. 44	FRENCHED PORK CHOP* (GF)	 14oz. 30
N.Y. STRIP* (GF)	 12oz. 38 14oz. 42		

ADD-ONS:

SAUTÉED MUSHROOMS 5	SAUTÉED ONIONS 5	GRILLED SHRIMP SKEWER 10	FRIED SHRIMP 11	COCONUT SHRIMP 12
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CHICKEN

Served with a house salad

CHICKEN ITALIANO	Grilled, topped with creamy garlic sauce, melted parmesan and breadcrumbs, served over angel hair pasta	25
CHICKEN MODIGA	Lightly breaded, grilled, topped with Provel cheese, mushrooms and white wine & lemon butter sauce, served over angel hair pasta.....	26
CHICKEN MILANESE	Lightly breaded, topped with sage & lemon butter sauce, served over angel hair pasta.....	26

SIDES

4S MAC & CHEESE	COLESLAW	BAKED POTATO (GF)	MASHED POTATOES (GF)	BROCCOLI (GF)
SEASONAL VEGETABLE (GF)	FLASH FRIED BRUSSELS SPROUTS (GF)	FRIES	RICE PILAF	ASPARAGUS (GF)

At Stone Summit, we are proud to offer gluten-free options upon request.
Please note that our standard menu items are not automatically gluten-free. If you need gluten-free preparation, simply ask your server.
For guests with severe sensitivities, let us know so we can take extra precautions.

GF = Gluten-free option available upon request, ask our team for details.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SIGNATURE SUMMIT FAVORITES



Served with a house salad

STEAK GAMBERETTI* 8oz. sirloin lightly breaded and topped with Provel cheese, broccoli, mushrooms and shrimp in white wine & lemon butter sauce, served over angel hair pasta.....	31
STEAK DIANE* Filet medallions with sautéed mushrooms in buttery flambéed cognac sauce, served over spinach with your choice of side.....	42
FILET & SHRIMP* Filet and coconut or fried shrimp, served with your choice of side	7oz. 50 9oz. 56

PASTAS



Served with garlic bread

BLACKENED CHICKEN (GF) Served on a bed of cavatappi noodles with tomatoes and spinach tossed with cream sauce.....	26
ULTIMATE CAJUN PASTA (GF) Shrimp, andouille sausage and chicken served on a bed of cavatappi noodles tossed with Old Bay cream sauce.....	27

BURGERS & SANDWICHES



All burgers are made from freshly ground beef; all sandwiches & burgers are served with fries

BLACK BEAN BURGER With mango pico de gallo and avocado on a sesame seed bun	16
STONE SUMMIT CHICKEN Grilled or hand-breaded chicken breast, applewood-smoked bacon, avocado and your choice of cheese on a sesame seed bun with a side of spicy ranch	18
STONE SUMMIT BURGER* (GF) 1/2lb. house-ground, chargrilled burger with a grilled Vidalia onion wheel and steakhouse aioli	19
SHAVED PRIME RIB Topped with Provel cheese on a grilled hoagie roll, with creamy horseradish and au jus.....	23

CHOICE OF CHEESE: American, Cheddar, Bleu, Provel, Pepper Jack, Swiss
ADD-ONS: Applewood-Smoked Bacon 2 | Fried Egg* 2

DESSERTS



NEW YORK CHEESECAKE Classic NY-style cheesecake	8
GLUTEN-FREE BROWNIE (GF) Decadent fudgy gluten-free brownie	8
TURTLE CHEESECAKE Covered with chocolate sauce, caramel and candied pecans	9
GOOEY BUTTER CAKE A St. Louis tradition	8
MOLTEN CAKE Covered with chocolate sauce, served with ice cream.....	9
4S DESSERT SAMPLER Can't decide on one? Try them all!.....	15

WINE FLIGHTS



EXPLORE WHITE WINE 17

SHANNON RIDGE SAUVIGNON BLANC, CALIFORNIA
PACIFICANA CHARDONNAY, CALIFORNIA
MARCEL HUGG RIESLING, ALSACE, FRANCE

BIG BOLD RED 17

BURGO RIOJA CRIANZA, SPAIN
STORYPOINT CABERNET SAUVIGNON, CALIFORNIA
4 GATOS LOCOS MIAU MALBEC, MENDOZA, ARGENTINA

WHISKEY FLIGHTS



HEAVEN HILL FLIGHT 17

ELIJAH CRAIG BOURBON
LARCENY BOURBON
BERNHEIM ORIGINAL WHEAT WHISKEY

BUZZARD'S ROOST FLIGHT 25

CHAR #1 RYE
TOASTED BOURBON
DOUBLE OAK BOURBON

SPECIALTY COCKTAILS



RED SANGRIA Cabernet sauvignon, brandy, peach schnapps, blood orange and orange juices, garnished with fresh fruit	9
WHITE SANGRIA House white wine, Pearl raspberry vodka, peach schnapps, peach and passion fruit purée and orange juice, garnished with fresh fruit	9
4S WELL WATER Vodka, gin, triple sec, orange juice, freshly squeezed lime, lemon and sour topped with Sprite.....	10
BLACKBERRY LEMONADE Blacksmith Distillery, garnished with a mint leaf.....	10
KENTUCKY MULE Buffalo Trace bourbon, fresh lime juice and ginger beer.....	10
SKINNY MULE Vodka or bourbon, fresh lime juice, Domaine de Canton liqueur and club soda	10
MISSOURI MULE Washington Distilling Co. Icelyn vodka, fresh lime and ginger beer.....	10
SIGNATURE SMOKED OLD FASHIONED Cask House bourbon, bitters, cherry, orange and sugar.....	10
SUMMIT COSMO Pearl citrus vodka, triple sec, cranberry and sour, garnished with a lime wheel.....	11
4S OLD FASHIONED Buffalo Trace bourbon, bitters, cherry, orange and sugar.....	12
4S BLOODY MARY Tito's Handmade vodka, Zing Zang and a splash of Busch Light, garnished with bacon, olives and a lime wheel.....	13
4S MARGARITA Una Vida blanco tequila, Cointreau, sour mix, lime and orange juices, garnished with blueberries	15
REDEMPTION MANHATTAN Redemption rye whiskey, sweet vermouth and aromatic bitters with a cherry.....	15
SAZERAC MANHATTAN Sazerac rye whiskey, sweet vermouth and aromatic bitters with a cherry	16

We offer a variety of vegetarian dishes and keto-friendly selections, please ask our team for more details
20% gratuity added for parties of 8 or more

HOST YOUR NEXT EVENT AT STONE SUMMIT'S PRIVATE PARTY ROOM
Available for private events, meetings, dinners and functions

STONE SUMMIT STEAK & SEAFOOD
17 Cliff View Drive ▪ Wentzville, MO 63385 ▪ 636.856.9260